



CHRISTMAS DAY MENU

6 courses | £110 per person

AMUSE BOUCHE

Salmon pinwheel

Beef croquettes

Roasted squash, cranberry, whipped feta **VE GF**



STARTERS

Valençay goat cheese tart, squash, chestnut **V**

Orkney seared scallops, winter citrus, sea vegetable butter

Hand-cut rigatoni, venison ragout, black truffle, fennel, pecorino

Duck & foie gras terrine, apricot, winter salad, brioche **GF**

MAINS

Bronze Feathered turkey, sausages, cranberry, gravy **GF**

Hertfordshire grass fed beef, hispi cabbage, glazed onion, sauce Périgourdine

Pithivier, Jerusalem artichoke, black truffle, sage, cranberries, mushroom sauce **VE**

Roasted bone-in Gigha halibut, Cornish mussels, confit leeks, caviar, Champagne velouté **GF**

*All served with winter roots, Brussel sprouts,
roast potatoes, beans & cavolo nero cassoulet*

PRE - DESSERT

Pistachio ice cream sandwich **GF**

DESSERT

Warm chocolate soup, puffed rice, nutmeg, vanilla ice cream **GF**

Homemade Guinness Christmas pudding, Napoleon brandy sauce

Tart Mont Blanc, chestnut, whipped cream **GF**

Vacherin Mont d'Or, crackers, apricot chutney | for two to share

Tartin Tatin, cinnamon ice cream

PETIT FOURS

Brandy mince pie

Cocoa nibs truffle

Quince pate de fruit **VE**

Selection of tea & coffee



V Vegetarian | VE Vegan | GF Gluten Free

Some of our dishes contain allergens. If you or a member of your party require further information relating to allergens, please ask your server for a copy of our allergens menu which contains a full listing of our dishes, and itemises the allergenic ingredients of each where applicable. A discretionary service charge of 12.5% will be added. All prices inclusive of VAT. We strive to source all of our fish and seafood from sustainable sources. Our beef is matured on the bone for a minimum of 30 days and is sourced from British heritage breeds reared in Surrey, Cornwall, Scotland and The Welsh Valleys. We use free-range and Red Tractor-certified poultry from Norfolk and Suffolk, whilst our cheese is sourced from Paxton & Whitfield, based in Jermy Street. Our trusted fruit and vegetable suppliers work closely with British producers and source all of our seasonal produce for our menus, forming a 'field to fork' relationship with chefs.